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ISSUANCES

of the Meat and Poultry Inspection Program

June 1979



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UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Quality Service
Meat and Poultry Inspection Program
Washington, D.C. 20250

CHAPTER 1

THE HISTORY OF THE UNITED STATES

FROM 1776 TO 1876



1876

THE HISTORY OF THE UNITED STATES
FROM 1776 TO 1876



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

Meat and Poultry Inspection Manual

June 1979

CHANGE: 79-6

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
115 and 115a	115 and 115a	79-6

Bulletins Cancelled

Changes on page 115a cancel MPI Bulletin 77-117.

(5) **Cereal.** This term is acceptable without more specific declaration to denote one or more meals or flours from cereal grains. Bean, soya, or potato flours must be declared by name because they are not classed as cereal.

(6) **Dehydrated onions, garlic, celery.** When these items are used as seasoning agents, they may be shown as onions, garlic, or celery.

(7) **Dehydrated onions, potatoes.** Dehydrated onions (chips) and dehydrated potatoes, used as a component rather than as a seasoning agent, should be listed as dehydrated onions and dehydrated potatoes.

(8) **Onions, garlic, parsley.** When onions, garlic, and parsley are used as such, they should be listed as onions, garlic and parsley in the ingredients statement. Powdered onions, garlic, or parsley may be declared as flavoring.

(9) **Spice extracts:** In the list of ingredients statement, spice extracts may not be listed as spices, but as flavorings.

(10) **Cheese.** The term "cheese," unqualified, may be featured in the product name, provided its standard of identity (pasteurized process cheese) is reflected in the ingredients statement. The unqualified word "cheese" in the ingredients statement refers only to "cheddar" cheese.

(11) **Cracker meal, macaroni, etc.** Ingredients such as cracker meal, macaroni, and similar substances having an FDA standard of identity which in themselves are fabricated from various ingredients may be declared as such instead of listing each individual component part.

17.10 NET WEIGHT

(a) Vienna sausage

Vienna sausage or similar product, packed in water or brine in 208 x 208 cans, must weigh 4 ounces net.

(b) Gross Tare Weight (Meat)

A statement of gross and tare weights in lieu of net weight on containers such as tierces, barrels, drums, boxes, crates, and large-size fiberboard containers is acceptable.

(c) Products in Casings

Meat and meat food products in casings need not be marked with a statement of quantity. However, a space or an opaque area preceded by the words "net weight" may be provided on the casing for applying the weight. When casings are marked with a statement of quantity, the inspector must check the accuracy.

(d) Catch Weight of Certain Sausages

Frankfurters, wieners, pork sausage, and breakfast sausage may be packed at catch weights; however, when they are not packed at uniform weights of 8 or 12 ounces, or 1 pound, the statement of quantity of contents should be shown with the same degree of prominence as other required labeling features, including product name.

(e) Pot Pies

Meat pot pies, when in square containers and the quantity varies from the usual 8 ounces, shall have net weight statement shown with same prominence as the most conspicuous feature on the label printed in color of ink contrasting sharply with the background.

(f) Procedural Control

See Subpart 18-K.

(g) Metric Weight

In addition to the avoirdupois

weight, an accurate metric weight may be shown on approved labels for immediate and/or shipping containers without label reapproval. Appropriate wording would be "Net Weight 4 Ounces-113 Grams." Approved abbreviations may also be used.

17.11 PRODUCT DATING (POULTRY)

Packing date should be shown on immediate or shipping containers of poultry food products as required by regulations (381.126, 381.129).

When product is packed and held in freezer storage for later repacking, the explanatory phrase on repacked product should be in terms of "sell by" or "use before." However, if a "packed-on" phrase is desired, the date shown shall be that of the original packing of the product.

the following conditions:

a. Application for label approval must be supported by a detailed qualitative and quantitative formula and a detailed method of processing.

b. Raw and cooked weights must be provided where applicable.

c. A quality control program approved by the Processed Products Inspection Staff, Technical Services.

d. Labels must bear information on portion size and count.

Applications for label approval and company advertising material accompanying product under an approved label shall not make reference to the school lunch program or type A pattern requirements except under conditions provided for in the first paragraph of this section.

* 17.12 SCHOOL LUNCH; LABELING

* Labels bearing any word, picture, or statement purporting the product to be acceptable under the School Lunch Program of the Food and Nutrition Service (FNS) shall be evaluated for acceptability as follows:

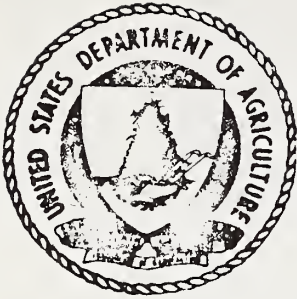
* 1. Labels may bear the statement "The textured vegetable protein used in this product is fortified in accordance with FNS Notice 219" under the following conditions:

* a. The textured vegetable protein is on the list of approved products published by FNS. The names of the manufacturer and the textured vegetable protein shall be shown on the application for label approval.

* b. The meat used shall comply with the fat limits established by FNS--beef 30 percent and pork 26 percent.

* c. The water content shall be no greater than 1½ times that of the textured vegetable protein used.

* 2. Labels may bear a finished product claim such as "This cooked ___ oz. patty provides ___ oz. equivalent of meat and meat alternate for Type A pattern requirements (Nov 78)" under



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MEAT AND POULTRY INSPECTION REGULATIONS

JUNE 1979

CHANGE: 79-6

MAINTENANCE INSTRUCTIONS

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PEN-AND-INK CHANGE:

In § 319.600(b), first line, Page 147 of the meat inspection regulations, the word "bood" should read "food".

NOTE: The regulation changes in this month's issuance contain those changes for April, May, and June.

- 381.55 Restrictions on use of equipment and utensils.
- 381.56 Maintenance of sanitary conditions and precautions against contamination of poultry products.
- 381.57 Cleaning of rooms and compartments.
- 381.58 Cleaning of equipment and utensils.
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Subpart I-Operating Procedures

- 381.65 Operations and procedures, generally.
- 381.66 Temperatures and chilling and freezing procedures.
- * 381.67 Young chicken slaughter inspection rate maximums under traditional inspection procedure. *

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- 381.77 Carcasses held for further examination.
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- 381.81 Tuberculosis.
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381.108 Official poultry inspection certificates; issuance and disposition.
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381.127 Wording on labels of shipping containers.
381.128 Labels in foreign languages.
381.129 False or misleading labeling or containers.
381.130 False or misleading labeling or containers; orders to withhold from use.
381.131 Preparation of labeling or other devices bearing official inspection marks without advance approval prohibited; exceptions.

(§ 381.35 continued) decision was correct. Review of such appeal determination, when requested, shall be made by the immediate superior of the employee of the Department making the appeal determination. The cost of any such appeal shall be borne by the appellant if the Administrator determines that the appeal is frivolous. The charges for such frivolous appeal shall be at the rate of \$9.28 per hour for the time required to make the appeal inspection. The poultry or poultry products involved in any appeal shall be identified by U.S. retained tags and segregated in a manner approved by the inspector pending completion of an appeal inspection.

Subpart G-Facilities for Inspection; Overtime and Holiday Service;
Billing Establishments

§ 381.36 Facilities required.

(a) Inspector's Office. Office space, including, but not being limited to furnishings, light, heat, and janitor service, shall be provided rent free in the official establishment, for the use of Government personnel for official purposes. The room or space set apart for this purpose must meet the approval of the Inspection Service and be conveniently located, properly ventilated, and provided with lockers or file cabinets suitable for the protection and storage of supplies and with facilities suitable for inspectors to change clothing. At the discretion of the Administrator, small plants requiring the services of less than one full-time inspector need not furnish facilities for Program employees as prescribed in this section, where adequate facilities exist in a nearby convenient location. Each official establishment shall provide commercial laundry service for inspectors' outer work clothing, or disposable outer work garments designed for one-time use, or uniform rental service garments which are laundered by the rental service.

(b) Facilities for ante-mortem inspection. Batteries, coops, or other facilities in which live poultry is presented for ante-mortem inspection shall be of such arrangement and construction, and shall be so placed with sufficient light provided so that the inspector can clearly see the birds to the extent needed to carry out an adequate inspection.

(c) Facilities for modified traditional inspection. The following requirements for lines operating under the modified traditional inspection procedure are in addition to the normal requirements to obtain a grant of inspection. The requirements for modified traditional inspection in § 381.76(b) also apply.

(1) The following provisions shall apply to every inspection station:

(i) It shall consist of 4 feet of horizontal line space for each inspector and 4 feet for each inspector's helper.

(ii) The conveyor shall be level for the entire length of the inspection station.

(iii) A minimum of 150 footcandles of shadow-free lighting shall be available at the inspection surfaces of the bird to facilitate inspection, notwithstanding the requirement of § 381.52(b).

(iv) A trough complying with § 381.53(g)(4) of this Part shall extend beneath the conveyor at all places where processing operations are conducted from the point where the carcass is opened to the point where the viscera have been completely removed, provided, however, that in those cases in which outside inspection is conducted before the opening cut is performed, such a trough shall also be placed at the outside carcass inspection station.

(§ 381.36 continued)

* (v) On-line handwashing facilities shall be provided for the inspec-
* tor and for the inspector's helper.

* (vi) Hangback racks shall be provided for the inspector's helpers.

* (vii) Each inspection station shall be provided with receptacles for
* condemned carcasses and parts. Such receptacles shall conform to the
* requirements of § 381.53(m).

* (viii) Each inspector's station shall have a platform which covers
* the entire floor area of the station and is adjustable so that it can be
* raised to the proper inspection position.

* (2) The following provisions, in addition to the requirements in
* § 381.36(c)(1) above, also apply to the outside carcass inspection
* station:

* (i) A glass, distortion-free mirror, at least 3 feet wide and
* 2 feet high shall be mounted so that it can be adjusted between 5 and
* 15 inches behind the shackles, tilt up and down, tilt from side to side,
* and be raised and lowered. The mirror shall be positioned in relation
* to the inspection platform so that the inspector can position himself
* opposite it from 8 to 12 inches from the downstream edge.

* (ii) To steady the birds for inspection, a horizontal shackle guide
* bar shall be located 7 inches above the bottom of the shackle and approxi-
* mately 1 inch toward the inspector from the vertical plane of the moving
* line, extending the full length of the inspection station.

* (iii) The bottom of the shackle shall be at least 52 inches higher
* than the inspector's adjustable platform in its lowest position.

* (3) The following provisions, in addition to the requirements in
* § 381.36(c)(1) above, also apply to the inside carcass/viscera inspection
* station:

* (i) A guide bar to steady the shackle shall be provided. It shall
* run the entire length of the inside carcass/viscera inspection station
* and shall maintain the lower edge of the shackle above the trough or
* water rail and approximately 8 inches from the edge.

* (ii) The line shall be equipped with selection devices so that each
* inspector has the birds he is to inspect presented to him for inspection
* 12 inches apart and physically isolated from other birds.

* (iii) The bottom of the shackle shall be at least 48 inches higher
* than the inspector's adjustable platform in its lowest position.

§ 381.37 Schedule of operations.

(a) No operations requiring inspection shall be conducted except under the supervision of an Inspection Service employee. All eviscerating of poultry and further processing shall be done with reasonable speed, considering the official establishment's facilities.

(b) A shift is a regularly scheduled operating period, exclusive of mealtime. One lunch period is the only official authorized interruption in the inspector's tour of duty once it begins. Lunch periods may be 30 minutes, 45 minutes, or in any case may not exceed one hour in duration. Once established, the lunch period must remain relatively constant as to time and duration. Lunch periods for inspectors shall not, except as provided herein, occur prior to 4 hours after the beginning of scheduled operations nor later

(§ 381.37 continued)

than 5 hours after operations begin. In plants where a company rest break of not less than 30 minutes is regularly observed, approximately midpoint between start of work and the lunch period, and the inspector is allowed this time to meet his personal needs, the lunch period may be scheduled as long as 5 1/2 hours after the beginning of scheduled operations.

(§ 381.37 continued)

than 5 hours after operations begin. In plants where a company rest break of not less than 30 minutes is regularly observed, approximately midpoint between start of work and the lunch period, and the inspector is allowed this time to meet his personal needs, the lunch period may be scheduled as long as 5 1/2 hours after the beginning of scheduled operations.

(c) Official establishments, importers, and exporters shall be provided inspection service, without charge, up to 8 consecutive hours per shift during the basic workweek subject to the provisions of § 381.38: Provided, That any additional shifts meet requirements as determined by the Administrator or his designee. The basic workweek shall consist of five consecutive 8-hour days Monday through Friday, excluding the lunch period; except those plants presently operating on an approved Tuesday through Saturday schedule shall continue on this schedule until such time as a change in ownership occurs, or they request and are granted a Monday through Friday work schedule; and further, except in the designation of State programs, the Department may depart from the Monday to Friday workweek in those cases where it would seriously handicap the Department in carrying out its function.

(d) (1) Each official establishment shall submit a work schedule to the area supervisor for approval. In consideration of whether the approval of an establishment work schedule shall be given, the area supervisor shall take in account the efficient and effective use of inspection personnel. The work schedule must specify the workweek, daily clock hours of operation, and lunch periods for all departments of the establishment requiring inspection.

(2) Establishments shall maintain consistent work schedules. Any request by an establishment for a change in its work schedule involving changes in the workweek or an addition or elimination of shifts shall be submitted to the area supervisor at least 2 weeks in advance of the proposed change. Frequent requests for change shall not be approved: Provided, however, minor deviations from a daily operating schedule may be approved by the inspector in charge if such request is received on the day preceding the day of change.

(3) Requests for inspection service outside an approved work schedule shall be made as early in the day as possible for overtime work to be performed within that same workday; or made prior to the end of the day's operation when such a request will result in overtime service at the start of the following day: Provided, That an inspector may be recalled to his assignment after the completion of his daily tour of duty under the provisions of § 381.39(b).

§ 381.38 Overtime and holiday inspection service.

(a) The management of an official establishment, an importer, or an exporter shall pay the Food Safety and Quality Service \$14.72 per hour per Program employee to reimburse the Program for the cost of the inspection service furnished on any holiday specified in paragraph (b) of this section; or for more than 8 hours on any day, or more than 40 hours in any administrative workweek Sunday through Saturday.

(b) Holidays for Federal employees shall be New Year's Day, January 1; Washington's Birthday, the third Monday in February; Memorial Day, the last Monday in May; Independence Day, July 4; Labor Day, the first Monday in September; Columbus Day, the second Monday in October; Veterans' Day, November 11; Thanksgiving Day, the fourth Thursday in November; Christmas Day, December 25. When any of the above-listed holidays falls outside the basic workweek, the nearest workday within that week shall be the holiday.

(ii) Test samples shall be conditioned in accordance with T.A.P.P.I. Standard T-402. The sample to be tested shall consist of 10 sheets representative of the shipment or lot, and individual sheets within the sample may vary within normal tolerance from the prescribed maximum weight, but the average of the sample (10 sheets) shall not weigh in excess of 30 pounds per standard ream (24" x 36"-500 sheets) except as specified above. The moisture absorption shall not exceed 200 percent of the dry weight of the sample (as conditions in accordance with T.A.P.P.I. Standard T-402) and giblet wrappers (uncreped) shall not exceed the following sizes or equivalents: Chickens and Ducks, 9" X 12", Turkeys, 12" x 14".

(e) Air chilling. In air chilling ready-to-cook poultry, the internal temperature of the carcasses shall be reduced to 40° F. or less within 16 hours.

(f) Freezing. (1) Ready-to-cook poultry which is to be or is labeled with descriptive terms such as "fresh frozen," "quick frozen" or "frozen fresh" or any other term implying a rapid change from a fresh state to a frozen state shall be placed into a freezer within 48 hours after initial chilling in accordance with paragraph (b) of this section. During this period, if such poultry is not immediately placed into a freezer after chilling and packaging, it shall be held at 36° F. or lower.

(2) Ready-to-cook poultry shall be frozen in a manner so as to bring the internal temperature of the birds at the center of the package to 0° F. or below within 72 hours from the time of entering the freezer.

(3) Upon written request, and under such conditions as may be prescribed by the Administrator, in specific cases, ready-to-cook poultry which is to be frozen immediately may be moved from the official establishment prior to freezing: Provided, That the plant and freezer are so located and such necessary arrangements are made that the Inspection Service will have access to the freezing room and adequate opportunity to determine compliance with the time and temperature requirements specified in subparagraph (2) of this paragraph.

(4) Warm packaged ready-to-cook poultry which is to be chilled by immediate entry into a freezer within the official establishment shall within 2 hours from time of slaughter be placed in a plate freezer or a freezer with a functioning circulating air system where a temperature of -10° F. or lower is maintained.

(5) Frozen poultry shall be held under conditions which will maintain the product in a solidly frozen state with temperature maintained as constant as possible under good commercial practice.

(6) Immersion or spray freezing equipment shall be constructed of noncorrosive metal or other acceptable material. Compounds used in immersion or spray freezing procedures shall be approved by the Administrator.

* § 381.67 Young chicken slaughter inspection rate maximums under traditional *
* inspection procedure. *

* The maximum birds to be inspected by each inspector per minute under the *
* traditional inspection procedure for the different young chicken slaughter line*
* configurations are specified in the following table. These maximum rates shall*
* not be exceeded. The inspector in charge shall be responsible for reducing *
* production line rates where in the inspector's judgment the prescribed inspec- *
* tion procedure cannot be adequately performed within the time available, either*
* because the birds are not presented by the official establishment in such a *
* manner that the carcasses, including both internal and external surfaces and *

(§ 381.67 continued)

* all organs, are readily accessible for inspection, or because the health condi- *
 * tions of a particular flock dictate a need for a more extended inspection pro- *
 * cedure. The standards in § 381.170(a) of this Part specify which classes of *
 * birds constitute young chickens. Section 381.76(b) specifies when either the *
 * traditional inspection procedure or the modified traditional inspection proce- *
 * dure can or must be used. *

* Maximum Inspection Rates--Young Chickens--Traditional *
 * Inspection Procedures *

* Line	* Number of Inspector	* Birds per inspector	*
* configuration ¹	* stations	* per minute	*
* 8-1	1	25	*
* 12-1	2	23	*
* 12-2	2	21	*
* 18-1	3	19	*
* 18-2	3	19	*
* 18-3	3	18	*
* 24-1	4	16 1/2	*
* 24-2	4	16	*
* 24-4	4	15 1/2	*

* ¹ Birds are suspended on the slaughter line at 6-inch intervals. The *
 * first number indicates the interval in inches between the birds that each *
 * inspector examines. The second number indicates how many, of the birds pre- *
 * sented, the inspector is to inspect; i.e., "1" means inspect every bird, *
 * "4" means inspect every fourth bird, etc. *

Subpart J-Ante-Mortem Inspection

§ 381.70 Ante mortem inspection; when required; extent.

An ante-mortem inspection of poultry shall, where and to the extent considered necessary by the Administrator and under such instructions as he may issue from time to time, be made of poultry on the day of slaughter in any official establishment.

§ 381.71 Condemnation on ante-mortem inspection.

Birds plainly showing on ante-mortem inspection any disease or condition, that under §§ 381.80 to 381.93, inclusive, would cause condemnation of their carcasses on post-mortem inspection, shall be condemned. Birds which on ante-mortem inspection are condemned shall not be dressed, nor shall they be conveyed into any department of the official establishment where poultry products are prepared or held. Poultry which has been condemned on ante-mortem inspection and has been killed or died otherwise shall under the supervision of an inspector of the Inspection Service, be disposed of as provided in § 381.95.

§ 381.72 Segregation of suspects on ante-mortem inspection.

All birds which on ante-mortem inspection do not plainly show, but are suspected of being affected with any disease or condition that under §§ 381.80 to 381.93, inclusive, may cause condemnation in whole or in part on post-mortem inspection, shall be segregated from the other poultry and held for separate slaughter, evisceration, and post-mortem inspection. The inspector shall be notified when such segregated lots are presented for post-mortem inspection and inspection of such birds shall be conducted separately. Such procedure for the correlation of ante-mortem and post-mortem findings by the inspector, as may be prescribed or approved by the Administrator, shall be carried out.

§ 381.73 Quarantine of diseased poultry.

If live poultry, which is affected by any contagious disease which is transmissible to man, is brought into an official establishment, such poultry shall be segregated. The slaughtering of such poultry shall be deferred and the poultry shall be dealt with in one of the following ways:

(a) If it is determined by a veterinary inspector that further handling of the poultry will not create a health hazard, the lot shall be slaughtered separately, subject to ante-mortem and post-mortem inspection pursuant to the regulations.

(b) If it is determined by a veterinary inspector that further handling of the poultry will create a health hazard, such poultry may be released for treatment under the control of an appropriate State or Federal agency. If the circumstances are such that release for treatment is impracticable, a careful bird-by-bird ante-mortem inspection shall be made, and all birds found to be, or which are suspected of being, affected with a contagious disease transmissible to man shall be condemned.

§ 381.74 Poultry suspected of having biological residues.

When any poultry at an official establishment is suspected of having been treated with or exposed to any substance that may impart a biological residue which would make their edible tissues adulterated, they shall, at the option of the operator of the establishment, be processed at the establishment and the carcasses and all parts thereof retained under U.S. Retained tags pending final disposition in accordance with § 381.80 and other provisions in Subpart K, or they shall be slaughtered at the establishment and buried or incinerated in a manner satisfactory to the inspector. Alternatively, such poultry may be returned to the grower if further holding will result in their not being adulterated by reason of any residue. The Inspection Service will notify the other Federal and State agencies concerned of such action. To aid in determining the amount of residue present in the poultry, officials of the Inspection Service may permit the slaughter of any such poultry to collect tissues for analysis of the residue.

§ 381.75 Poultry used for research.

No poultry used in any research investigation involving an experimental biological product, drug, or chemical shall be eligible for slaughter at an official establishment unless the operator of such establishment, the sponsor of the investigation, or the investigator has submitted to the Inspection Service, or the Veterinary Biologics unit of Veterinary Services, Animal and Plant Health Inspection Service of the Department or the Environmental Protection Agency, or the Food and Drug Administration of the Department of Health, Education, and Welfare, data or a summary evaluation of the data which demonstrates that the use of such biological product, drug, or chemical will not result in the products of such poultry being adulterated, and the Administrator has approved such slaughter.

Subpart K-Post-Mortem Inspection; Disposition of Carcasses and Parts

* § 381.76 Post-mortem inspection, when required; extent; traditional and *
* modified traditional post-mortem inspection; rate of inspection. *

* (a) A post-mortem inspection shall be made on a bird-by-bird basis on *
* all poultry eviscerated in an official establishment. No viscera or any part *
* thereof shall be removed from any poultry processed in any official establish- *
* ment, except at the time of post-mortem inspection, unless their identity with *
* the rest of the carcass is maintained in a manner satisfactory to the inspec- *
* tor until such inspection is made. Each carcass to be eviscerated shall be *
* opened so as to expose the organs and the body cavity for proper examination *
* by the inspector and shall be prepared immediately after inspection as ready- *
* to-cook poultry. If a carcass is frozen, it shall be thoroughly thawed before *
* being opened for examination by the inspector. Each carcass, or all parts *
* comprising such carcass, shall be examined by the inspector, except for parts *
* that are not needed for inspection purposes and are not intended for human *
* food and are condemned. *

(§ 381.76 continued)

* (b) (1) There are two systems of post-mortem inspection: traditional *
* inspection and modified traditional inspection. Modified traditional inspec- *
* tion shall be used only for young chickens¹ and in the following *
* circumstances: *
* (i) if the operator requests it and the Administrator determines that *
* the system will result in no loss of inspection efficiency; or *
* (ii) if the Administrator determines that modified traditional inspection *
* will increase inspector efficiency. *
* (2) The requirements of paragraph (a) of this section are applicable to *
* both traditional and modified traditional inspection. *
* (3) The following requirements are also applicable to modified traditional *
* inspection: *
* (i) The facility must meet the requirements for modified traditional *
* inspection in § 381.36(c). *
* (ii) The inspection stations shall consist of one outside carcass inspec- *
* tion station, at which one inspector inspects the outside of all birds and two *
* inside carcass/viscera inspection stations at which each of two inspectors *
* inspects the inside and viscera of half the birds processed. The outside car- *
* cass inspector shall be presented each bird with the breast side toward the *
* inspector. The inside carcass/viscera inspector shall be presented each bird *
* he is to inspect with the back side toward the inspector. *
* (iii) The maximum inspection rate for modified traditional inspection *
* shall be 70 birds per minute per 3 inspector team. *

* _____ *

* ¹ The standards in §381.170(a) of the regulations (9 CFR 381.170(a)) *
* specify which classes of chickens constitute young chickens. *

§ 381.77 Carcasses held for further examination.

Each carcass, including all parts thereof, in which there is any lesion of disease, or other condition which might render such carcass of any part thereof adulterated and with respect to which a final decision cannot be made on first examination by the inspector, shall be held for further examination. The identity of each such carcass, including all parts thereof, shall be maintained until a final examination has been completed.

§ 381.78 Condemnation of carcasses and parts; separation of condemned articles.

(a) At the time of any inspection under this subpart each carcass, or any part thereof, which is found to be adulterated shall be condemned, except that any such articles which may be made not adulterated by reprocessing, need not be so condemned if so reprocessed under the supervision of an inspector and thereafter found to be not adulterated.

(b) Except for lots of poultry under paragraph (c) of this section, carcasses and any parts of carcasses that are condemned because of disease shall be kept separate from carcasses and parts of carcasses that are condemned for other causes.

(c) When a lot of poultry suspected of containing biological residues is inspected in an official establishment, all carcasses and any parts of carcasses in such lot which are condemned for disease or other cause shall be kept separate from all other condemned carcasses or parts.

§ 381.79 Passing of carcasses and parts.

Each carcass and all organs and other parts of carcasses which are found to be not adulterated shall be passed for human food.

§ 381.80 General; biological residues.

(a) The carcasses or parts of carcasses of all poultry inspected at an official establishment and found at the time of post-mortem inspection, or at any subsequent inspection, to be affected with any of the diseases or conditions named in other sections in this subpart, shall be disposed of in accordance with the section pertaining to the disease or condition. Owing to the fact that it is impracticable to formulate rules for each specific disease or conditions and to designate at just what stage a disease process results in an adulterated article, the decision as to the disposal of all carcasses, organs or other parts not specifically covered by the regulations, or by instructions of the Administrator issued pursuant thereto, shall be left to the inspector in

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